

A TASTE OF HOME



Recipes Created or Used by the Crew of the
Sailing Vessel Tumbleweed
Paradise, Michigan
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APPETIZERS

Beer Cheese Dip

1 cup beer	1 oz. blue cheese
1 TBS cornstarch	½ tsp Dijon mustard
2 cups sharp cheddar cheese, grated	½ tsp Worcestershire sauce.

Mix a small amount of beer with the cornstarch in a small bowl to make a thin paste. Add paste to remainder of beer and heat until clear. Add cheeses slowly, and stir in mustard and Worcestershire sauce. Serve in a bread bowl

Guacamole

2 large ripe Haas Avocados (black-skinned) or 1 Florida Avocado	3 cloves garlic, finely chopped
1 large tomato, finely chopped	1-3 fresh jalapeno peppers, finely chopped
1 small onion, finely chopped	Juice of ½ lime
	Dash of salt

Halve avocados and scoop out flesh, removing from the seed. Mash the avocado flesh in a bowl with a fork, mix in the rest of the ingredients. Refrigerate and serve.

Hummus

2 cups of chickpeas—canned will work fine.	2 tsp extra-virgin olive oil or canola oil
2 TBS freshly squeezed lemon juice (½ large lemon)	2 tsp ground cumin
1/2 cup tahini (toasted sesame seed paste)	1/8 tsp ground red pepper
1/4 cup chopped onion	1/2 tsp salt
3 cloves garlic, finely chopped	Chopped fresh parsley (optional)

Drain liquid from chickpeas, reserving 1/4-1/2 cup of the liquid. Combine the chickpeas, lemon juice, tahini, onion, garlic, oil, cumin, pepper, and salt in a blender or food processor and puree until smooth adding the chickpea liquid if needed to thin the puree. Refrigerate for 3-4 hours before serving to blend the flavors. Serve with bagel chips. *Recipe adapted from the South Beach Diet Cookbook.*

Rumaki

Rumaki was a New Year's Eve family tradition in the Johnson home.

1 can Water Chestnuts, sliced	1 pkg. Chicken Livers
1 lb. Bacon, sliced	1 cup Teriyaki Sauce

Cut bacon slices in half. Roll bacon around 1 piece of chicken liver and 1 slice of water chestnut and hold in place with a wooden toothpick. Continue with the remainder of the water chestnuts, livers, and bacon. Place in a bowl with a tight-fitting lid. Pour Teriyaki sauce over the pieces and refrigerate, turning at least once. Let sit for 1-2 hours. Bake on a foil covered cookie sheet at 350 F until bacon is crisp. Serve warm.

Spinach Dip

1 pkg. Knorr Leek Soup mix	1 cup Sour Cream
1 10 oz. pkg. frozen Spinach, thawed	1 cup Mayonnaise
2 TBS Parmesan Cheese, grated	

Mix and serve in a bread bowl.

BEVERAGES

Doug's 360 Double Chocolate Raspberry

2oz 360 Double Chocolate	1oz Sour Mix
1/2oz Agave Nectar	1/4oz Raspberry Liqueur and lemon-lime soda
5 Raspberries	

MIXING INSTRUCTIONS: Shake & Strain. Splash Lemon-Lime Soda or Soda.

Doug's Cat 5 Hurricane

Aged rum	Passionfruit juice
Dark rum	Agave syrup
Lime juice	151 rum
Orange juice	

Mix and serve over ice.

Liquid Apple Pie

Apple juice/cider	Vodka
Cinnamon sticks	Brandy

Combine 1 gallon of apple juice or cider, one fifth of vodka, one fifth of brandy 10 cinnamon sticks. Bring to a boil, allow to cool. Set aside for 4 weeks. Chill and enjoy!

Rum & Coconut Water

1 shot of Shellback White Rum	1 lime wedge (optional)
1 can Coconut water with no sugar added	Nutmeg, freshly grated (optional)

Mix and serve

Traditional West Indian Rum Punch

1 part sour	4 parts weak
2 parts sweet	5 drops bitters and Nutmeg Spice
3 parts strong	

Serve chilled with lots of ice.

Ginger Peach Cocktail

1 double-shot of Bird Dog Peach Whiskey
6 oz. Vernor's Gingerale

Mix and serve over ice.

BREADS

Apricot Scones

1¾ cups flour	¼ cup butter
2 ¼ tsp baking soda	2 eggs
¼ cup sugar	⅓ cup heavy cream
½ tsp salt	½ cup dried apricots, diced

Sift together dry ingredients in a bowl, add apricots and mix well. Blend in butter with a fork until the mixture is the size of small peas. In a separate bowl mix eggs and cream, then slowly add the egg and cream mixture to the dry ingredients. Mix well, and turn dough out onto a floured board and pat into a 8-9 inch round. Cut into pie like slices (wedges) and bake in an oven at 450 F until golden brown, about 12-15 minutes. Serve warm with butter and honey. Makes 8-12 scones.

Cranberry-Orange Relish Muffins

1 cup leftover cranberry-orange relish	2 large eggs
2 cups flour	¼ cup olive oil
1 TBS baking powder	¾ cup milk or cream
½ tsp salt	

Mix ingredients, bake in a muffin pan at 400 F for 15-20 minutes, until an inserted toothpick comes out clean.

Gladys' Quick & Easy One Hour Rolls

1 pkg. dry yeast	½ tsp. salt
¾ cup warm water (105°-115°)	1 egg
2 TBS sugar	2 ½ - 2 ¾ cups flour
2 TBS oil	Soft butter (or margarine)

Dissolve yeast in water in a 2½ quart bowl. Add sugar, oil, salt and egg. Stir. Add 1 cup flour, mix, and let rise 15 minutes. Grease a square 9 x 9 x 2 inch pan. Stir down batter, and add 1 ½ cups flour. Knead 3 minutes (if sticky knead in additional ¼ cup flour. Divide into 16 balls, and place in pan. Brush tops with butter. Cover and let rise 25 minutes. Preheat oven to 425°. Bake 12-15 minutes or until light brown. Brush tops with butter. Serve warm.

Quick & Easy Pizza Dough

2 ½ cups Flour
½ tsp Salt
1 (1/4 oz.) packet of dry Yeast

1 TBS plus 2 tsp Olive Oil
1 cup lukewarm Water

Preheat oven to 400 F. Grease a 9 x 13 baking sheet. Combine flour, salt, and yeast. Combine water and oil, and stir into dry ingredients to form a dough. Knead on a lightly floured surface for 5 minutes. Roll out dough and press into baking sheet. Cover and let rise 10 minutes. Bake for 5-7 minutes. Remove from oven and add sauce, toppings and cheese. Return to oven and bake an additional 15-20 minutes or until crust is lightly browned.

MAIN DISHES

Bagel Pizza (a child friendly recipe)

1 pkg. garlic flavored bagels
1 small can tomato sauce
Parmesan Cheese, grated

Mozzarella Cheese, grated
Garlic powder or granules
Basil, chopped

Cut bagels in half, and place on a cookie sheet inside up. Spoon tomato sauce on each half, then sprinkle with garlic powder and basil. Add Parmesan Cheese, then top with Mozzarella. Place under the broiler until cheese bubbles.

Becky's Spinach Enchilada Casserole

1 ½ lbs. lean ground beef
1 small onion
1 clove garlic, minced
2 med. tomatoes, seeded and chopped
1 TBS lime juice
1 ½ tsp. salt
1 ½ cup picante sauce
1 pkg. frozen chopped spinach

1 small can tomato sauce
1 large bell pepper, diced
12 corn tortillas
1 cup sour cream
¾ cup Monterey Jack cheese, shredded
¾ cup cheddar cheese, shredded
½ cup sliced ripe olives
Shredded lettuce

Brown meat with onion, and garlic. Drain. Add picante sauce, spinach, tomato sauce, tomatoes, bell pepper, lime juice, and salt. Simmer covered 15 minutes stirring occasionally. Line a 9 x 13 x 2 inch pan with 6 corn tortillas (they will overlap.) Top with ½ of meat mixture, sprinkle with cheese. Place remaining tortillas on top of cheese, add remaining meat mixture, and top with remaining cheese. Cook in a 350° oven until hot and bubbly. Garnish with lettuce and olives.

Beef and Black Bean Chili

Created and served at the Potluck 11/26/2017 by the crew of the SV Tumbleweed

2 1/2 lbs. Ground Beef (can be substituted with browned soy grits to make this a vegetarian delight)	1 can Tomato Paste
2 small sweet Onions, chopped	2 cans Black Beans
5 cloves Garlic, chopped	1 can Salsa Casera (hot)
1 Jalapeño Pepper, diced	4 TBS Chili Powder
1 Cubanelle Pepper, diced	1 TBS Cilantro, dried
1 can diced Tomatoes	1 1/2 cups strongly brewed coffee*
	Occasionally I will also add a 1 can of corn.

Brown meat, drain most of the fat. Add onion, garlic and peppers, cooking until lightly browned. Put meat mixture in a large soup pot and add the remaining ingredients. Simmer for 1 hour. Serve. *[I use coffee for cooking when I have leftovers in the pot to conserve water occasionally. I babysat as a teenager for an Italian family. The spaghetti always had coffee in it along with all the leftover vegetables from that week.]*

Chicken & Dumplings

1 lb. chicken, deboned	2 bay leaves
2 quarts chicken broth	2 whole cloves
1 onion	Salt
2 carrots, whole	Black Pepper
1 stalk celery, with ribs removed	Bisquick

Peel onion and insert cloves into the side. In a large pot, boil chicken, clove studded onion, carrots, celery, bay leaves, salt and pepper until the chicken is done. Remove chicken, set aside and let cool. Remove onion, celery, carrots with enough broth to liquefy in a blender or food processor. Discard bay leaves and cloves. Return blended vegetables to broth. Remove the bones and skin from chicken. Cut chicken into pieces and return meat to broth, discarding skin and bones.

Mix Bisquick with water or milk to make biscuits. Return broth to simmer. Place biscuits in broth and place clear lid on the broth for 10 minutes. Do not remove the lid before the 10 minutes is up.

Corn Chowder

1 lb. chicken, deboned	1 bay leaf
2 quarts chicken broth	2 whole cloves
6 large potatoes, quartered	1 can whole kernel corn, drained
1 onion	Salt
2 carrots, sliced	Black Pepper
1 stalk celery, sliced	

Peel onion and insert cloves into the side. In a large pot, boil chicken, clove studded onion, quartered potatoes, carrots, celery, bay leaves, salt and pepper until the chicken is done. Remove chicken, set aside and let cool. Remove onion, celery, carrots with enough broth to liquefy in a blender or food processor. Discard bay leaves and cloves. Remove potatoes separately. Return blended vegetables to broth. Cut potatoes into small pieces. Remove the bones and skin from chicken. Cut chicken into pieces and return meat to broth, discarding skin and bones. Add can of whole kernel corn and return broth to simmer.

Cornish Pasties inspired by John Anderson in *Northern Lights*

Filling:

1 1/2 lbs. pasty meat	diced carrots--Yoopers disagree about the carrots but you decide
4-5 diced potatoes	salt
1 small diced rutabaga	pepper
1 small diced onion	

Mix all your filling together add your salt and pepper to taste and set aside while making the crusts.

Crust:

1 cup vegetable shortening	1 tsp. salt
3 cups flour	1 cup very cold water

Mix the shortening, salt and flour together until it looks about pea size with a pastry blender if you have one, or just cut with 2 knives crisscrossed. Add the cold water and mix just until it all sticks together --- don't over work the dough. Roll out balls into a 6"-8" in diameter circle on a counter dusted with flour. Place filling on ½ of the circle add a small pat of butter on top. Carefully fold the top half over the filling and crimp or flute the closed edge. Make a small vent hole in the top. Repeat with the remaining dough balls, placing the pasties on a lightly greased cookie sheet or jelly roll pan. Brush the tops of your pasties with milk.

Bake for 1hr 15 min at 375° F

Denise's Spaghetti

1 lb. bulk Italian Sausage	1 jar of Prego spaghetti
1 pkg. spaghetti noodles	

Brown sausage, add sauce to simmer. Cook noodles according to directions. Serve with garlic bread.

Fay's Jerk Chicken

3 ½ lbs. Chicken legs and thighs

Marinade:

4 Cloves Garlic, finely chopped	2 tsp Ginger, chopped
1 1/2 Onions, chopped	1/4 cup Olive Oil
1 to 3 Hot Peppers	1/4 cup Soy Sauce
2 TBS Thyme, chopped	Juice of one lime
1 TBS Allspice, ground	1/2 cup orange juice
1 TBS Brown Sugar	1/2 cup white vinegar
1 TBS Salt	2 TBS Dark Rum
1 tsp Black Pepper	2 tsp Molasses
1 tsp Cinnamon	
1 tsp Nutmeg	

Marinate chicken for several hours, then grill and baste with remaining sauce.

Grilled Chicken Thunder Thighs

Rub Chicken with a mixture of:

Rub with a mixture of:

2 cups Brown Sugar	Dry Mustard
Chinese Five Spice	Salt
Chili Powder	Pepper
Cayenne	or
Curry Powder	Mrs. Dash Caribbean Citrus

Grill until done and baste with barbeques sauce

1 shot Shellback Rum per cup of BBQ Sauce

1 Bottle of Sweet Baby Ray's Vidalia Onion Barbeque Sauce

Huevos Rancheros for Two

4 corn tortillas	Salt
1 can Rotell (tomatoes with green chilies)	Black Pepper
4 eggs	Olive Oil

Over medium heat, in a large cast iron skillet sprayed with olive oil, spread corn tortillas until just touching. Pour Rotell on top of tortillas. Break eggs and place on top of salsa and salt and pepper eggs to taste. Place a clear lid on top, watch eggs until you achieve the desired doneness. Scoop and serve, leaving the eggs intact--sunny side up.

Macaroni and Cheese

1 TBS Olive Oil or Canola Oil	1 tsp Onion Powder or finely minced onion (optional)
1 TBS Softened Butter or Ghee Butter	½ tsp grated horseradish (optional)
2 TBS All Purpose Flour	Salt and Pepper to taste.
1 Cup Milk	2 ½ cups Grated Cheese
1 tsp Garlic Granules or Powder or finely minced garlic (optional)	

Add oil, butter, and flour to skillet and stir until well blended (no lumps) and turn stove on medium heat. Stir in milk and continue to stir until thickened like gravy. Remove from heat and add cheese, stirring until well blended. Pour over cooked elbow macaroni. At this point you can either serve the macaroni or bake it in a casserole dish in the oven until lightly browned around the edges.

Pinapple-Mango-Chicken Stir Fry

1 cup fresh Pineapple Chunks	1-2 Jalapeños, sliced
1 cup Mango chunks	2 cloves Garlic, chopped
½ lb of boneless chicken thighs cut into strips	Salt and Pepper to taste
1 Onion, chopped	2 TBS Olive Oil for frying
1 Bell or other sweet pepper, chopped	

Sauce:

1 cup Soy Sauce	1 tsp ground Ginger
¼ cup juice from the pineapple or sherry	1 TBS Cornstarch

Heat skillet or wok and add oil. Cook chicken until done and begin adding the rest of the ingredients until done. Mix sauce ingredients in a small bowl and stir in with cooked ingredients, stirring constantly until clear.

Serve over cooked sticky rice.

Sex on a Bone (or Doug's Famous BBQ Ribs)

2 racks of pork ribs

Rub with a mixture of:

2 cups Brown Sugar	Curry Powder
Chinese Five Spice	Dry Mustard
Chili Powder	Salt
Cayenne	Pepper

Let sit overnight in the refrigerator. Smoke on the grill for 6-8 hours or bake in an oven at 200 F, wrapped in foil for 4 hours. Remove from foil and brown on the grill, basting with your favorite BBQ Sauce.

Swedish Meatballs

Meatballs:

½ lb. ground pork	½ tsp cardamon seed, ground
½ lb. ground hamburger meat	¼ tsp allspice, ground
2 slices dried bread crumbled	1 TBS olive oil
½ cup leftover brewed coffee	

Sauce:

Pan drippings from browning meatballs	2 cup sour cream
2TBS flour	½ tsp cardamom seed, ground
1 quart of beef broth	

Cube bread and soak in coffee. Mix all meatball ingredients and roll into balls—reserving the oil for the skillet. Brown in a skillet, and remove. Add flour to make a roux in skillet, then add beef broth. Stir sour cream into the sauce, then add meatballs to the sauce, and simmer for 5 minutes. Serve over egg noodles or cooked rice.

Wet Burritos—Michigan Style Bar Food

1 can refried beans	1 can of green enchilada sauce
1 can of Rotell®, or 1 can Mexican Style tomato sauce with green chili peppers	10 10-inch flour tortillas

Heat refried beans and Rotell® in a skillet. Heat tortillas on the grill or flip on an open gas burner. Put bean mix on the tortillas and roll into burritos, Heat enchilada sauce and pour over the burritos. Serve hot.

This is the basic recipe—optional wet burrito ingredients may include:

Shredded cheese	Shredded lettuce
Diced tomatoes	Sliced avocado or guacamole
Diced onion	Browned hamburger meat
Diced jalapeno peppers	Shredded chicken

SALADS & SALAD DRESSINGS

Carrot & Raisin Salad

3 cups grated carrots	½ cup coarsely chopped pecans
1 cup raisins	½ cup mayonnaise
1 cup crushed pineapple	½ cup sour cream

Mix, chill and serve.

Cranberry Orange Relish

1 pkg. whole, fresh cranberries	1 cup sugar
1 whole navel orange	1 cup pecans or walnuts

Grind in a meat grinder or food processor. Refrigerate before serving.

Cucumber & Onion Salad

2 medium cucumbers, peeled and thinly sliced	$\frac{2}{3}$ cup sour cream
1 small red onion, thinly sliced	1 tsp lemon juice
2 tsp salt	

Mix, refrigerate and serve.

Great Grandma Barthel's German Potato Salad

5 lbs. red potatoes	1 tsp. celery seed
3 medium onions	1 tsp. black pepper
1 lb. bacon	1 $\frac{1}{2}$ cups vinegar
1 cup sugar	

Place potatoes in cold water in a large pot, bring to a boil, and simmer for 1-2 hours. Peel and cut up potatoes in a large bowl. Chop onions and place on top of potatoes. Put sugar, celery seed and black pepper on top of onions.

Chop bacon into $\frac{1}{2}$ in strips cook in a skillet until brown, stirring occasionally. Remove bacon from pan and place on top of other ingredients in the bowl.

Carefully put vinegar in the skillet with the hot grease, and bring almost to a boil, then pour skillet contents over ingredients in the bowl. Stir. Let stand about 1 $\frac{1}{2}$ hours and stir again. Potato salad will thicken as it sits.

According to family tradition, this recipe will fail if the ingredients are not placed in the bowl in the correct order.

Ma Bate's Buttermilk Dressing

2 cups Buttermilk	1 tsp Paprika
1 cup Mayonnaise	1 tsp Salt
1/4 cup Cider Vinegar	$\frac{1}{2}$ tsp Black Pepper
$\frac{1}{4}$ cup Sugar	

Blend all ingredients and refrigerate for 2 hours before serving.

Party Tuna or Chicken Salad

2 cans of tuna (or chicken), drained
1 cup Mayonnaise
½ tsp Dry Mustard
1 TBS Vinegar
1 TBS Sugar
¼ cup Celery, finely chopped
¼ cup Onion, finely chopped

¼ cup Raisins, dried cranberries or grapes
chopped
¼ cup Pecans, chopped
¼ cup Carrots, finely grated
½ tsp Mrs. Dash Garlic and Herb
¼ tsp Salt
¼ tsp Black Pepper

Mix, refrigerate and serve as sandwiches, on a bed of lettuce, or in a hollowed out tomato.

SALSAS & STUFFINGS

Becky's Corn & Bean Salsa

1 can of beans (pinto, red, or black), drained
1 can whole kernel corn, drained
1 small onion, chopped, or 1 bunch of green
onions chopped
1 small bell pepper, chopped
1-2 tomatoes, chopped
1 small zucchini, chopped (optional)
½ cup fresh cilantro, chopped fine (or ¼ cup
dried)

½ cup fresh parsley, chopped fine (or ¼ cup
dried)
½ cup cider vinegar (or any other vinegar you
have on hand)
½ cup sugar (or equivalent sugar substitute)
½ cup olive or other salad oil (optional)
1 –2 small jalapeno peppers (optional)
1 small can of chopped black olives, drained
(optional)

Mix in a large bowl, cover, and refrigerate for at least 1 hour. Serve with tortilla chips, Mexican food, or just eat it plain like a vegetable salad.

Doug's Crown Royal BBQ Rib Sauce

1/2 Onion, minced
4 cloves garlic, minced
3/4 cup Crown Royal Black
1/2 teaspoon ground black pepper
1/2 tablespoon salt
2 cups ketchup

1/4 cup tomato paste
1/3 cup cider vinegar
2 tablespoons liquid smoke flavoring (optional)
1.4 cup Worcestershire sauce
1/2 cup packed brown sugar
1/3 teaspoon hot pepper sauce, or to taste

In a large skillet over medium heat, combine the onion, garlic and Crown Royal Deluxe. Simmer for 10 minutes, or until onion is translucent. Mix in the ground black pepper, salt, ketchup, tomato paste, vinegar, liquid smoke, Worcestershire sauce, brown sugar, and hot pepper sauce. Bring to a boil. Reduce heat to medium-low, and simmer for 20 minutes.

Doug's Peachy Keen BBQ Sauce [1/7/12]

1 Cup Peach Schnapps	1 TBS Black Pepper
1/2 Cup Dark Molasses	1 tsp Ground Ginger
1/2 Cup Catsup	1 TBS Dry Mustard
3 TBS Sweet Red Onion, Minced	2 TBS Paprika
1 TBS Minced Garlic	2 TBS Red Wine Vinegar
3 TBS Worcestershire Sauce	4 TBS Butter
1 TBS Sugar	1/4 tsp Salt

Mix all ingredients in a blender. Bring to a boil in medium saucepan and simmer to desired thickness.

Great Grandpa Hardwick's Barbeque Sauce

2 TBS Worcestershire Sauce	2 TBS butter
1 tsp black pepper	¼ cup water
½ to 1 cup catsup	¼ cup vinegar
½ tsp salt	1 tsp dry mustard
1 onion, finely chopped	2 tsp paprika
1 TBS sugar	2 tsp tobacco sauce

Mix and simmer over medium heat for 10 minutes.

Hope's Chinese Restaurant Style Sweet and Sour Sauce

2 cups vinegar	4 TBS cornstarch dissolved in
2 cups sugar	2 cups pineapple juice
8 TBS soy sauce	1 can chunk pineapple, drained
8 TBS sherry	1 bell pepper sliced
8 TBS tomato sauce or catsup	1 onion chopped

Combine vinegar, sugar, soy sauce, sherry, and tomato sauce in a saucepan. Bring to boiling point and stir in cornstarch and pineapple juice mixture. Add pineapple chunks, bell pepper, and onion. Stir constantly over low heat until thickened. Add your favorite cooked meat or meat substitute in bite-size chunks. Serve over rice. Makes about 4 ½ cups.

Mango Salsa

2 mangoes, diced	1 TBS lime juice, freshly squeezed
½ small red onion, minced	2 TBS olive oil
2 TBS cilantro, finely chopped	Dash of salt
½ hot pepper, small, seeded, finely chopped	

Combine and refrigerate. Excellent addition to any fish or chicken dish.

Pico de Gallo

1 tomato, finely chopped	1 tsp Vinegar
½ small onion, f finely chopped	1 tsp sugar
2 cloves garlic, f finely chopped	1 tsp olive oil
1 jalapeno pepper, finely chopped	1 tsp dried cilantro

Chop, mix, refrigerate and serve.

Savory Stuffing

5 cloves Garlic, minced	¼ cup Carrots, shredded
½ cup Butter	¼ cup Giblets, chopped (optional)
½ cup Celery, finely chopped	1 pkg. Bread Stuffing
½ cup Onion, finely chopped	1 can of Broth (Chicken, Turkey or Vegetable)
¼ cup Pine Nuts, chopped	Salt & Black Pepper to taste

Sautee garlic, onion and celery in butter. Combine all ingredients and bake until done.

SEAFOOD

Blackened Fish

Spice mixture:

2 TBS paprika	1 ½ tsp. cayenne pepper
2 ½ TBS salt	1 tsp. whole thyme leaves
1 tsp. onion powder	2 tsp. lemon pepper
1 ½ tsp. garlic powder	1 ½ tsp. basil leaves

Blend and store spice mix in an airtight jar.

4 fillets, halved (3 lbs.)
½ stick butter
¼ cup olive oil

Heat cast iron skillet for 10 minutes over very high heat. Melt butter in pan and mix in oil. Dredge fillets with spice mix and fry in very hot pan, just a few minutes on each side. Needs to be cooked outdoors or in a well ventilated room.

Doug's Juicy Marinated Shrimp/Prawns

Balsamic vinegar w/ garlic	Cayenne pepper
Wok oil	Worcestershire sauce
Olive oil	1/2 can Budweiser

Blend ingredients and allow shrimp/prawns to marinate minimum of 2 hours. Grill and eat.

Stuffed Salmon

1 box savory stuffing mix	1 small box of frozen spinach, thawed and drained
1 salmon fillet	
2 cloves garlic, finely minced	½ small red onion

Roll salmon with stuffing. Bake at 350°F until salmon turns opaque.

Ceviche

1 lb. Fish Filets, skinless (grouper, flounder or snapper)	1 small ripe tomato, finely chopped
½ cup Lemon Juice, freshly squeezed	1 small onion, finely chopped
½ cup Lime Juice, freshly squeezed	2 TBS Cilantro
1 small jalapeño pepper, finely chopped	½ tsp salt

Cut filets into small pieces. Place fish and juice in a glass or stainless steel bowl. Refrigerate until fish turns opaque (6-8 hours). Drain and mix with remaining ingredients. Refrigerate until serving time. Serve with flour tortillas or roti bread.

SUBSTITUTIONS

Imitation Eagle Brand Milk

1 can evaporated milk	1 cup instant milk
4 cups sugar	¼ LB butter

Mix evaporated milk and sugar in a blender, adding instant milk slowly. Add butter and mix thoroughly. Refrigerate 24 hours. Makes enough for 3-4 cans of Eagle Brand milk.

Mock Sour Cream

1 cup cottage cheese	3 TBS mayonnaise
2 TBS lemon juice	½ cup buttermilk

Zip in blender until smooth, can be made with non-fat products also

SWEETS

Becky's Sugared Rye Cookies

1 cup butter, softened	1 tsp. soda
1 cup sugar	1 tsp. salt
2 tsp. vanilla	1 tsp. grated orange peel
1 cup flour	¼ tsp. nutmeg
1 cup rye flour	Sugar

Preheat oven to 350°F. In a large bowl, combine first three ingredients; blend well. (Lightly spoon flour into measuring cup; level off.) Add flours, soda, salt, and orange peel; mix well. Form into 1-inch balls. Place 2 inches apart on ungreased cookie sheets. Flatten slightly with glass dipped in sugar. Bake 10 to 14 minutes until lightly golden brown. Makes 3 to 4 dozen cookies.

Cake Mix Cookies

1 pkg. cake mix
2 eggs
1 cup oil

Mix and roll into balls. Flatten and bake at 350° F until done.

Girl Scout Troops in Bakersfield, California baked and shipped hundreds of dozens of these cookies to our boys in Vietnam during the 1960s.

Chocolate Cherries

1 quart of fresh Dark Red Traverse City Cherries, pitted
1 bottle of 360 Brand Double Chocolate Vodka

Place cherries in a wide mouth quart jar and cover with chocolate vodka. Place jar in the back of the fridge and let sit for a minimum of one month. Open and enjoy. (We have enjoyed cherries preserved like this after a couple of years in the fridge, they were still crunchy and wonderful.)

Crisco Crust

2 cups flour, sifted or fluffed with a fork	½ cup butter or Crisco
1 tsp salt	3 TBS water, chilled

Mix flour salt and butter until you get uniform pea-sized clumps. Add water slowly until right consistency to roll out. (Changes in weather will change the amount of water needed.) Roll out dough and place in pie pan or make small circles for filled fried pies and pasties.

Ester's Lemon Buttermilk Pie

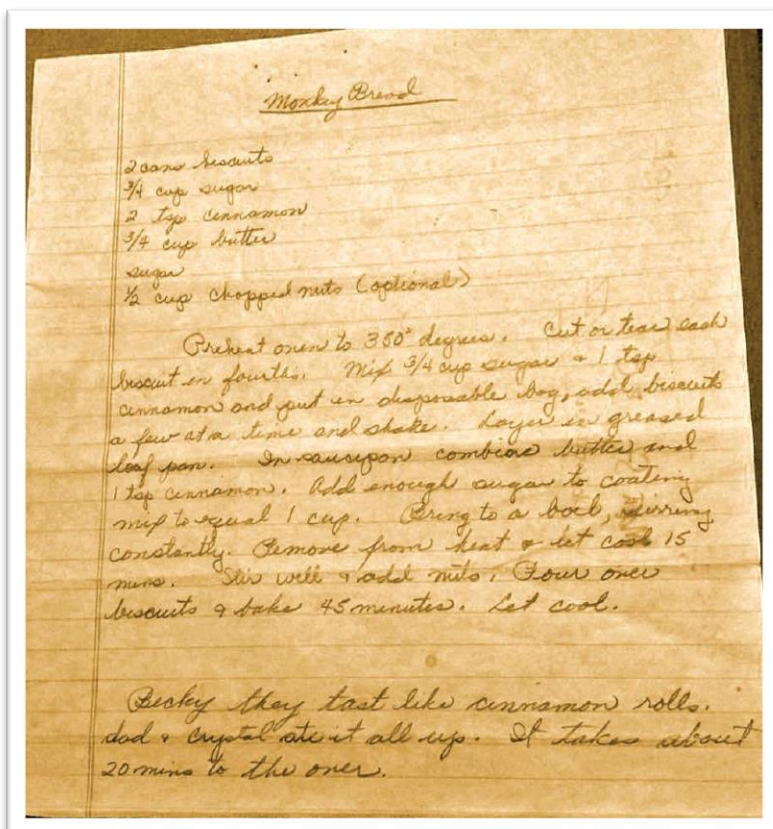
Cream: 1 ¼ cup sugar
1 ½ TBS butter
Stir in: 1 ½ cup buttermilk
Pinch of salt
Fold in: 4 beaten (fluffy) egg yolks
½ cup flour
Add: juice of 2 lemons and grated rinds of both lemons

Mix and cook over a double boiler, stirring constantly. After 1 minute reduce to a low flame and cook like a custard. When thickened, pour into a baked 10 inch pie shell and let cool.

Top with meringue: 4 egg whites
¼ tsp. cream of tartar
Pinch of salt
5 TBS sugar
½ tsp. vanilla

Place meringue topped pie in a 325° oven and bake 15 minutes or until golden brown.

Mom's Monkey Bread



2 cans biscuits
3/4 cup sugar
2 tsp cinnamon
3/4 cup butter
sugar
1/2 cup chopped nuts [optional]

Preheat oven to 350°F. Cut or tear each biscuit into fourths. Mix 3/4 cup sugar and 1 tsp cinnamon and place in a disposable bag. Add biscuits a few at a time to the bag and shake. Coat coated biscuit pieces in a greased loaf pan. In a saucepan, combine butter and 1 tsp cinnamon. Add enough sugar to coating mix to equal 1 cup. Bring to a boil, stirring constantly. Remove from heat & let cool 15 mins. Stir well & add nuts. Pour over biscuits & bake 45 minutes. Let cool before serving.

Rum Balls

Sift together

- 1 cup confectioner's sugar
- 2 TBS unsweetened cocoa powder

Whisk together in a small bowl until well mixed

- ¼ cup dark rum
- 2 TBS light corn syrup

Stir into the cocoa mixture and set aside. Combine

- 2 ½ cups vanilla wafer crumbs
- 1 cup coarsely chopped pecans

Stir into cocoa mixture. Roll the mixture into balls between you palms. Roll in:

- ½ cup confectioner's sugar

Place in fluted candy cups. Store between layers of wax paper in an airtight container at room temperature for up to 3 weeks.

VEGGIES

Doug's Stuffed Jalapenos

18 large jalapenos, hollowed and cored
1 pkg. cream cheese, softened to room temperature

4 oz. blue cheese, crumbled
4 slices bacon, cooked and crumbled
2 TBS chives, chopped

Mix cheeses, bacon bits and chives. Stuff mixture into peppers and grill until peppers begin to soften, cheese is melted and they begin to brown.

Garlic Potatoes

4 potatoes cut into ½ inch cubes
½ small onion, diced
2-3 cloves of garlic, minced
1 TBS butter

2 TBS olive oil
1 tsp Mrs. Dash Garlic & Herb Seasoning
½ tsp salt

Mix well and place ingredients in a microwavable casserole dish with a tight fitting lid. Cook on high for 15 minutes or until potatoes are done.

Plantain Spiders:

2 large plantains, coarsely grated (1 green, 1 semi-ripe)
2 TBS ginger, freshly grated

2 TBS garlic, minced
Olive oil
Salt

Coarsely grate plantains. Add ginger and garlic. Fry in a shallow pan with a small amount of olive oil until brown on both sides. Drain on a paper towel and salt to taste. . *Inspired by Ann Vanderhoof's An Embarrassment of Mangoes.*

Roasted Garlic on the Grill

1 Elephant Garlic, whole
Olive Oil

Remove any plastic and loose dried skins. Place garlic in a small amount of olive oil and let set for a few hours. Grill slowly until pods are a light golden brown. The cloves will easily slide out of the husks.

Stuffed Chayote or Christophene Squash:

2-3 large Chayote Squash	1 ½ tsp thyme, freshly chopped
1 TBS olive oil	1 cup sharp cheddar cheese, grated
1 TBS butter	¼ cup Parmesan cheese, grated
1 onion, finely chopped	2 TBS breadcrumbs
2 cloves of garlic, minced	Salt & Pepper to taste.
½ hot pepper	

Cut squash in half lengthwise, remove seed and cover in plastic wrap. Microwave for 5-10 minutes or until tender. Cool and scoop out squash, and chop soft flesh, leaving shell intact. Heat butter and oil in a frying pan. Sauté onion, garlic and pepper. Sprinkle with thyme and stir into squash. Add cheeses and bread crumbs. Mix well. Bake at 375 F for 20 minutes until lightly browned or wrap in foil and cook on grill until done. *Inspired by Ann Vanderhoof's [An Embarrassment of Mangoes](#).*

Veggies on the Grill

We use a variety of vegetables on the grill in a wire grilling basket. You can use one or a blend of the following:

- Asparagus
- Brussel sprouts, halved
- Carrots, sliced
- Egg Plant, sliced
- Garlic, whole cloves peeled
- Green beans
- Snap Peas
- Onions, wedged
- Peppers (Bell and Hot), sliced
- Potatoes, small red quartered or pre-cooked
- Squash, sliced
- Olive Oil

Add spices to compliment the rest of your dinner (i.e. Rosemary and Basil for Italian dinners)—be creative. Place veggies in a bowl and mix with oil and spices, let set a few minutes before grilling.